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## Document Number 22

Entry 22 of 35

File: JPAB

Mar 15,

DOCUMENT-IDENTIFIER: JP 02076562 A

TITLE: GAS STERILIZATION OF FOOD-RELATED PRODUCT AND UNIT THEREFOR

## FPAR:

CONSTITUTION: A food-related product 22 is put into the treating chamber 2 in a gas sterilization unit 1, ozone, carbon dioxide and nitrogen gases being blown into the chamber 2. Electromagnetic valves 19, 20 are controlled in response to the electric signals of respective gas concentration in the chamber 2 from gas concentration sensors 16, 17, 18 to maintain the mixing ratio for the respective gases at a specified value. In the chamber 2, the surface of the food-related product 22 is sterilized by the ozone gas, the interior of said product 22 being sterilized by the carbon dioxide, and the oxidation by the ozone gas is regulated by the nitrogen gas through its reductive action, thus preventing the food-related products from deterioration, discoloration and offensive odor generation.

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